

A FRESH TASTE OF THE OLD WEST



Events & Banquets Menu

Contact

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Prices do not include a taxable 22% service fee or 6% sales tax

All menus are completely customizable. Please contact us with any questions or requests. Thank you!

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Events & Banquets Menu

Early Options

Minimum 25 people, \$8 per person
supplement for less than minimum

Breakfast Buffet

\$55 per person

ENTREES: CHOOSE TWO

Herbed Scrambled Eggs

Summer Vegetable Frittata

Baked Eggs Napoleon with Hollandaise Sauce

Eggs in Purgatory with Crusty Bread

MEATS: CHOOSE TWO

Bison Sausage Patties

Maple link Sausage

Applewood Smoked Bacon

Cold-smoked Salmon

SIDES: CHOOSE TWO

Fresh Sliced Fruit Tray

Yogurt Parfait Bar

Sliced Red Breakfast Potatoes with Onions and Peppers

Pearl Sugar Waffles

BAKED GOODS: CHOOSE ONE

Assorted Bagels with Cream Cheese

Smoked salmon, capers, tomatoes and red onions (+8 per person)

Assorted Toast Breads with Butter and Jam

Assorted Muffins with Whipped Butter

Continental Breakfast

\$42 per Person

Fresh Sliced Fruit Tray

Bagels and Cream Cheese

Smoked salmon, capers, tomatoes and red onions (+8 per person)

Candied Bacon

Assorted Sweet Pastries and Muffins

Yogurt Parfait Bar

Brunch

\$59 per Person

Yogurt Parfait Bar

Assorted Bagels and Cream Cheese

Smoked salmon, capers, tomatoes and red onions (+8 per person)

Thick Cut Bacon

Scrambled Eggs with Fresh Herbs

Cinnamon Raisin French Toast

Salad Bar with Lemon Vinaigrette and Creamy Ranch

Bacon and Egg Potato Salad

Sourdough Bread Pudding

CARVING STATION: CHOOSE ONE

Prime Rib with Au Jus and Horseradish

Cracked Pepper-Rubbed NY Strip Loin

Roasted Rack of Lamb with Mint Jelly

Roasted Tenderloin

Orange Ginger Glazed Pork Tenderloin

Smoked Turkey Breast with Cranberry Relish

Bison or Beef Tenderloin

Spiral Glazed Ham with Dijon Mustard Sauce

Served with sourdough biscuits and butter

Break Time

Minimum 20 people, \$5 per person supplement for less than minimum

RE-ENERGIZE

\$25 per Person

Trail Mix

Assorted Granola Bars

Dried Fruit and Nuts

Wyoming Beef Jerky

WESTERN FUN

\$25 per Person

Huckleberry Candies

Assorted Wyoming Meats and Cheeses

Includes Buffalo and Elk Salami

AFTERNOON TEA

\$39.50 per Person

Table Service Only

Herbal Teas

Finger Sandwiches

Scones with Clotted Cream and Jam

Seasonal Pastries and Petit Fours

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JEDEDIAH'S
Catering & Concessions

Lunches

Minimum 25 people, \$8 per person supplement for less than minimum

SALAD & SANDWICH BAR

\$49 Per Person

Salad Bar with Lemon Vinaigrette and Creamy Ranch
Deli Platter with assorted meats, cheese, breads and spreads
Fresh Fruit Tray
Homemade Potato Chips
Fresh Baked Brownies

SOUP & SANDWICH BAR

\$49 Per Person

Summer Greens Salad with Sliced Radish, Shaved Carrot and Cucumber
Assorted Deli Sandwiches
Fresh Fruit Tray
Homemade Potato Chips
Tomato Basil Soup and Cheeseburger Soup
Assorted Fresh Baked Cookies

TACO SALAD BAR

\$45 Per Person

Mixed Greens with Cilantro Ranch and Oil/Vinegar
Seasoned Ground Beef, Sliced Chicken Breast
Taco Shell Bowls, Black Olives, Diced Tomatoes, Black Beans, Shredded Cheddar, Corn, Grilled Peppers and Onions
Tri-Color Tortilla Chips, Salsa, Sour Cream and Guacamole
Assorted Fresh Baked Cookies

WESTERN BBQ BUFFET

\$49 Per Person

Salad Bar with Lemon Vinaigrette and BBQ Ranch
Pulled Pork, Beef Brisket
Sourdough Sandwich Rolls
Potato Salad
Bread and Butter Pickles
Fresh Baked Cookies



Cold Appetizer Displays

Priced Per Person

SEASONAL FRESH FRUIT

\$16.50 per Person

WATERMELON SKEWERS

\$10 per Person

GRILLED VEGETABLE CRUDITÉ PLATTER

\$18 per person

With Hummus and a Creamy Goat Cheese Dip

GRILLED SHRIMP COCKTAIL

\$19 per Person

Grilled Shrimp, Lemon, Roasted Tomato Sauce and Grilled Crostini

CRUDITÉ PLATTER

\$16.50 per person

With Pita Chips, Hummus, and Ranch Dressing

BURRATA AND ROASTED PEPPER

\$15 per person

Served with Baked Crostini

HOMEMADE POTATO CHIPS

\$10 per person

With assorted dips

BAKED SOURDOUGH LOAF

WITH GARLIC AND HERB DIPPING OIL

\$10 per person

ROASTED GRAPE BAKED BRIE

\$14 per person

Grazing Tables

\$35 per person, Minimum 50 People

Featuring a 7' Rustic Wood Table

TRADITIONAL CHARCUTERIE

An Assortment of Cheeses, Baked Brie, Meats, Breads, Fruits and Nuts

BRUNCH

Fruit, Pastries and Mini Sandwiches

DESSERT

Cupcakes, Cookies, Candy and Brownies

CUSTOM

You tell me your favorite foods; your party theme or wedding colors and I will come up with a custom grazing table menu for you! Pricing varies.

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JEDEDIAH'S
Catering & Concessions

Cocktail Hour Appetizers

Passed +\$3 per person

Cold Appetizers

Priced per Piece Minimum 25 Pieces

CROSTINI ON TOASTED SOURDOUGH BREAD

\$6 Per Person

Tenderloin and Whipped Goat Cheese

BBQ Brisket and Blue Cheese

Roasted Red Pepper and Ricotta

Grilled Corn, Black Bean and Queso Fresco

Hot Honey and Whipped Feta

BLACKBERRY CUCUMBER CAPRESE

SKEWERS

\$6 Per Person

PEAR AND GORGONZOLA BRUSCHETTA

\$5 Per Person

Sliced Pear topped with Gorgonzola, Pecans,

Greens and Dried Cranberries

RASPBERRY BAKED BRIE

\$13.50 per person

Served with Artisan Crackers

SPICY TUNA POKE AND TOBIKO WONTONS

\$7 per person

SEARED AHI TUNA ON SESAME CRACKERS

\$7 per person

ANTIPASTO SKEWER

\$6 per person

BOURSIN AND PISTACHIO STUFFED DATES

\$6 per person

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Hot Appetizers

Priced per Piece Minimum 25 Pieces

CRAB CAKES

\$7 per person

BRISKET OR PULLED PORK SLIDERS

\$7 per person

EMPANADAS

\$9 per person

Choose 1-Spicy Chicken and Potato OR Black Bean, Corn and Queso Fresco

FIGS IN A BLANKET

\$5 per person

Baked Figs and Goat Cheese wrapped in Prosciutto

MINI BEEF WELLINGTONS

\$9 per person

MAPLE SMOKED COCKTAIL RIBS

\$8 per Person

MINI BAKED POTATO

\$5 per Person

with sour cream and chives

GRILLED SKEWERS

\$10 Per Person

Blackened Salmon, Buttery Lobster, Kentucky Bourbon Beef, BBQ Chicken, Balsamic Vegetable, Maple Glazed Bacon

MINI LOBSTER ROLLS

\$10 Per Person

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JEDEPIAH'S
Catering & Concessions

Buffet Dinners

Minimum 25 people, \$8 per person supplement for less than minimum
Served Family Style for +\$8 per person

PRIME RIB DINNER

\$67 Per Person

Mixed Greens with Assorted Dressings
Homemade Sourdough Biscuits and Butter
Carved Prime Rib with Au Jus and
Horseradish Sauce
Oven Roasted Herbed New Potatoes
Baked Green Beans with Bacon and Onion
Huckleberry Cheesecake

WESTERN BBQ

\$59 Per Person

Garden Salad with Assorted Dressings
Baked Cornbread with Whipped Butter
and Honey
Charred Corn on the Cob
White Cheddar and Bacon Creamy Mac
and Cheese
Apple Pie

MEAT: CHOOSE TWO

Grilled Pork Ribs
Beef Brisket
Pulled Pork
Baked BBQ Chicken

SURF AND TURF

\$79 Per Person

Summer Greens with Pistachios, Strawberries
and Chevre
Dinner Rolls with Butter

SURF (CHOOSE ONE):

Grilled Salmon, Blackened Idaho Trout
or Lobster Tails (+\$10 per person)

TURF (CHOOSE ONE):

Beef Wellington, Bison Tenderloin or
Elk Chops with Huckleberry Demi Glaze (+\$10
per person)

Garlic Smashed Yukon Gold Potatoes
Prosciutto Wrapped Asparagus
Dark Chocolate Mousse

LAND AND RIVER

\$62 Per Person

Summer Berry and Feta Salad
House-Baked Dinner Rolls
Grilled Salmon with Fresh Mango Salsa
Lemon Chicken Quarters with White Wine
Garlic Jus
Red Roasted Mashed Potato
Butter and Herb Roasted Heirloom Carrots
Peach and Cherry Shortcake

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Buffet Dinners Continued

Minimum 25 people, \$8 per person supplement for less than minimum

BAKED POBLANO CHICKEN ENCHILADA

\$45 Per Person

Chopped Salad with Tomato, Corn and Avocado

Poblano Chicken Enchilada

With Salsa and Sour Cream

Spanish Rice

Black Bean and Corn Salad

Warm Cinnamon Churros

CLASSIC SUMMER BBQ

\$59 Per Person

Artichoke and Tomato Panzanella Salad

Hamburgers and Cheeseburgers with Grilled Onions

**Add Buffalo Burgers for \$6 per person*

Hot Dogs with Sauerkraut, Relish, Ketchup and Mustard and Onions

Old Fashioned Creamy Fruit Salad

Smoked Potato Salad

Garlic and Herb Grilled Sweet Potato Fries

Strawberry Lemon Cupcakes

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JEDEPIAH'S
Catering & Concessions

Diy Buffet Dinner

\$99 per Person

Served with Home Made Dinner Rolls and Whipped Butter

SOUPS AND SALADS: CHOOSE TWO

Summer Berry and Feta Salad
Arugula Salad with Sliced Fresh Figs and Chevre
Tomato Basil Soup
Yellow Gazpacho

ENTREES: CHOOSE TWO

Rosemary Roasted ½ Chicken
Vegetarian Lasagna
Linguini with Pesto and Grilled Vegetables
Grilled Salmon with a Fresh Mango Salsa
Blackened Idaho Trout

DESSERT: CHOOSE ONE

Peach and Cherry Shortcake
Fresh Baked Cookie and Brownie Platter
Vegan Chocolate Mousse with Strawberries and Whipped Topping
Pistachio Olive Oil Cake with Balsamic Strawberries and Whipped Cream
Dark Chocolate Mousse

CARVING STATION: CHOOSE ONE

Prime Rib with Au Jus and Horseradish
Cracked Pepper Rubbed NY Strip Loin
Roasted Rack of Lamb with Mint Jelly
Beef Wellington
Orange Ginger Glazed Pork Tenderloin
Smoked Turkey Breast with Cranberry Relish
Bison Tenderloin
Spiral Glazed Ham with Dijon Mustard Sauce

SIDES: CHOOSE TWO

Red Roasted Potatoes
Creamy Homemade Mac and Cheese with Vermont White Cheddar
Oven Roasted Herbed New Potatoes
Roasted Sweet Potatoes
Butter and Herb Roasted Heirloom Baby Carrots
Roasted Summer Vegetables
Grilled Vegetable and Corn Hash

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JEDEPIAH'S
Catering & Concessions

Dessert First

\$20 Per Person

S'MORE BOARD

Includes Marshmallows, Roasting Sticks, Toppings and a Smokeless Flame

HOMEMADE WHOOPIE PIES

Chocolate, Vanilla and Red Velvet

SHORTCAKE BOARD

Includes Assorted Fruits, Whipped Cream, Pound Cake and Shortbread

Kids Menu

\$15 Per Person

Chicken Fingers and Fries

Mac and Cheese

Cheeseburger Sliders and Chips

Add a Custom Birthday Cake

Late Nigh Menu

Minimum 20 people, \$5 per person supplement for less than minimum

CHICKEN WING BAR

\$18 per person

Hearty Chicken Wings
with BBQ, Sweet and Sour and a Homemade
Buffalo Sauce

Served with Ranch and Blue Cheese Dressing

MILK AND COOKIES

\$12 per person

Fresh Baked Cookies with a Glass of Milk

PIZZA STATION

\$20 Per Person

Pizza with Assorted Toppings
Made to Order

QUESADILLA STATION

\$20 Per Person

Flour Tortilla with Assorted Toppings,
Made to Order and Served with Salsa

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